

## **INDIVIDUAL COMPETITOR CONDITIONS OF PARTICIPATION**

### **CONDITIONS OF PARTICIPATION BASED ON THE ACF CULINARY COMPETITION MANUAL**

#### **Category A - Cooking, Professional, Individual**

Competitors are required to display their choice of one of Category A.

- Cold buffet platter of meat, beef, veal , lamb or pork
- Cold buffet platter of fish and/or shellfish
- Cold buffet platter of poultry
- Cold buffet platter of game
  - o Cold buffet platters need to be a minimum of eight portions on the platter and one portion on a display plate.
  - o The competitor must demonstrate at least three protein items, three garnishes, one salad (served on the side) and at least one appropriate sauce and one condiment, relish, etc. In addition, the end piece of each protein must be displayed on the platter.
- Four varieties of finger foods with six portions of each, two hot and two cold varieties all presented cold and one presentation plate containing 1 piece of each variety and related accompaniments. Finger Foods must weigh between 10 to 20 grams each and should be able to be eaten in one bite
- Four varieties of cold hors d'oeuvres with six portions of each, served with appropriate sauces and garnishes and one presentation plate containing 1 piece of each variety and related accompaniments

#### **Category B - Cooking, Professional, Individual**

Competitors are required to display their choice of one of Category B.

- Three different cold appetizer plates
- Three different hot appetizer plates, presented cold
- One five-course menu gastronomique for one person, prepared hot and presented cold, comprising of two appetizers, one consommé, one

salad and one entree, OR one appetizer, one consommé, one salad, one entree and one dessert, all with proper portions and contemporary presentations

- One lacto-ovo vegetarian four-course menu for one including a dessert

### **Category C - Patisserie/Confectionery, Professional, Individual**

Competitors are required to display their choice of one of Category C.

- One buffet platter of fancy cookies, chocolates, or petit fours
- Six different individual hot or cold plated desserts
- Decorated or sculpted celebration cake
- Wedding cake
- Assorted bread display

### **Category D - Showpieces, Professional, Individual**

Competitors are required to display their choice of one of Category D.

- Vegetable/Fruit
- Tallow and Saltillage
- Bread Dough
- Chocolate, Cooked Sugar, Pastillage, and Marzipan

### **AWARDS CRITERIA:**

100 points gold medal with diploma and distinction

99.99 – 90.00 points gold medal with diploma

89.99 – 80.00 points silver medal with diploma

79.99 – 70.00 points bronze medal with diploma

69.99 – 60.00 points diploma

59.99 – 0 points confirmation of participation

American Culinary Cup Award - will be awarded to the individual entry the highest overall score.

Additional information for the above categories are listed within the ACF Professional Competition Manual by clicking [HERE](#).